

STARTERS



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| TODAY'S SOUP <i>changes daily, always made from scratch</i> | 10 |
| BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i> | 11 |
| ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch dipping sauce</i> | 15 |
| SHRIMP TAQUITOS <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i> | 19 |
| TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i> | 21 |
| CALAMARI FRITO MISTO <i>lightly fried, classic cocktail sauce and house made tartare</i> | 19 |

MARKET SALADS

add chicken 8 • sliced ribeye 16 • salmon 15 • avocado 5 • grilled shrimp 18

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| PETITE BISTRO <i>napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i> | 8 |
| THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i> | 13 |
| SPICY THAI <i>udon noodles, thai chiles, grilled chicken, mint, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i> | 21 |
| KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette</i> | 15 |
| GRILLED STEAKHOUSE <i>sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons</i> | 28 |

HOUSE SPECIALTIES

all fish filleted in house daily 

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| BISTRO PLATE <i>petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup</i> 27 |
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| SCOTTISH SALMON <i>pan seared and served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped potatoes</i> | 32 |
| SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i> | 36 |
| PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped potatoes</i> | 44 |
| CENTER CUT FILET <i>topped with steak butter and served with our fully loaded baked potato and grilled asparagus</i> | 52 |
| AGED TOP SIRLOIN <i>topped with steak butter and served with our fully loaded baked potato and grilled asparagus</i> | 38 |
| BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i> | 26 |
| CHICKEN PICCATA <i>panko crusted, lemon caper sauce, arugula & tomato salad, whipped potatoes</i> | 27 |
| BABY BACK PORK RIBS <i>beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad</i> | 35 |

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad or potato salad

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| THE PRIME RIB DIP <i>"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun</i> | 25 |
| HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i> | 19 |
| ORIGINAL RIBEYE MELT <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i> | 25 |
| CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i> | 19 |
| BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i> | 22 |
| CLASSIC CHEESEBURGER <i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i> | 19 |
| BELMONT CLUB (11-4pm Daily) <i>grilled chicken, nueske's bacon, swiss cheese, tomato, avocado, herb mayo, toasted brioche</i> | 19 |

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please notify us of any food allergies*